

Food Value Chain (Farm to Fork)



D.Venugopal
Deputy Director QA
FSSAI, New Delhi

Training Program for FSOs

9th January 2026



Food Value Chain (Farm to Fork)

- **An overview of food movement from primary production to final consumption**
- **Ensuring food safety, quality, and sustainability**

What is the Food Value Chain?



- The sequence of activities involved in producing, processing, distributing, and consuming food
- Also known as the 'Farm to Fork' approach

Importance of Farm to Fork Approach



- Ensures food safety at all stages
- Reduces food contamination risks
- Promotes traceability and accountability



Stage 1: Primary Production (Farm)

- Crop cultivation and animal rearing
- Use of safe inputs (water, feed, fertilizers)
- Good Agricultural Practices (GAP)

Stage 2: Harvesting & Storage



- Proper harvesting methods
- Clean handling practices
- Appropriate storage conditions to prevent spoilage

Stage 3: Processing & Manufacturing

- Cleaning, grading, processing, and packaging
- Application of GMP, GHP, and HACCP
- Control of physical, chemical, and biological hazards

Stage 4: Transportation & Distribution

- Temperature-controlled transport
- Clean vehicles and containers
- Prevention of cross-contamination

Stage 5: Wholesale & Retail



- Proper storage and display
- Hygienic handling
- Compliance with food safety regulations

Stage 6: Consumers (Fork)



- Safe food preparation and storage
- Awareness of food labels
- Avoidance of food wastage

Food Safety Systems Across the Chain



- GAP at farm level
- GMP & GHP at processing
- FSMS & HACCP throughout



Role of Regulatory Authorities

- FSSAI ensures food safety in India
- Standards, licensing, inspections, and enforcement

Conclusion



- The food value chain, from farm to fork, represents the complete journey of food from primary production to final consumption. Each stage—farming, harvesting, processing, storage, transportation, distribution, retail, and consumption—plays a critical role in ensuring food safety, quality, and sustainability.
- The Farm to Fork approach emphasizes preventive control of food safety hazards, traceability, and accountability across the entire chain rather than relying only on end-product testing. Effective implementation of good practices such as GAP, GMP, GHP, HACCP, and FSMS ensures that food remains safe at every stage.
- Ultimately, the Farm to Fork concept highlights that food safety is a shared responsibility of farmers, processors, distributors, regulators, and consumers, and is essential for protecting public health and building trust in the food system.